



SuperDecks and the IL Forno Classico

Every Bakers Pride oven, from our most basic SuperDeck and our DSP style display ovens to our IL Forno Classico, is designed, engineered and built on a foundation of excellence.

They share a truly unique set of features and benefits which set Bakers Pride apart from all its imitators.

SUPERDeck

Il Forno Classico

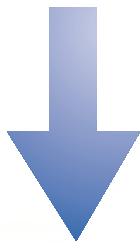


SUPERDeck



Y - 600

*Life begins as a Single SuperDeck
the standard of the industry*



Y - 602

*Simply add a double or triple
deck for increased capacity*



Y - 602 Brass Trim

*Domes and risers with copper, brass, stainless steel or
powder-coated trims create an elegant presentation*



DS-805

*Consider black powder-coated doors with hard
wood handles for an Old-World ambiance*



**Designed, Engineered & Built on a
Foundation of Excellence**

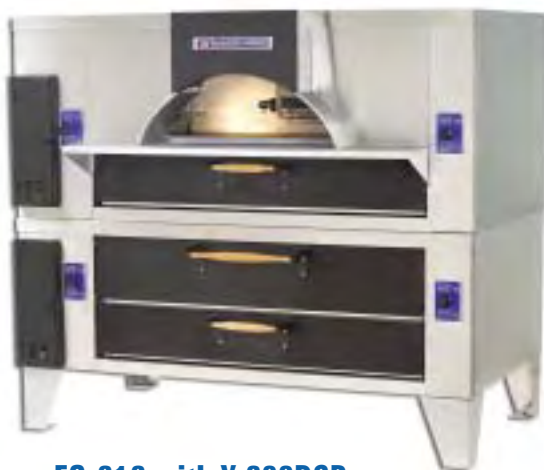


30 Pine Street • New Rochelle, NY 10801
914 / 576 - 0200 • fax: 914 / 576 - 0605
US & Canada: 1-800-431-2745
web address: www.bakerspride.com



Y - 602 Sandstone Finish

Or finish our SuperDeck with skirts and tile, stone, or thin brick applied directly to the oven exterior for a rich-looking exhibition kitchen



FC-616 with Y-600DSP

IL Forno Classico features an open hearth, visible flames and may be stacked on our SuperDecks for double capacity

Forged in Steel — Finished in Stone



Built-In IL FORNO

IL Fornos may also be "built-in" in any variety of methods — finishes are only limited by your imagination!



SOLID CONSTRUCTION

Every Bakers Pride oven is built to last for decades due to solid, all-welded, angle iron and plate steel base and frame.

Oven exteriors are polished, heavy-gauge stainless steel for durability, ease of cleaning and good looks.

All aluminized steel oven interiors resist the stresses of high heat for endurance and long life.

Up to 4" of extra-thick and dense industrial grade mineral fiber insulation saves energy while keeping outer temperatures cooler.



Strength

CONTROLS

Consistent and accurate temperatures are a trademark of Bakers Pride deck ovens.

Over the decades, our throttle-type thermostat has proven to be the most effective method for delivering even top and bottom heat while maintaining the heat in the hearthstone deck through busy and slower periods.

Heat from the burners is distributed evenly under the hearthstone decks by slide out flame diverters and a heat diffusing air chamber located directly under the bake chamber.



Standard thermostats range from 300°-650°F (149°-343°C) while optional bake and roast thermostats range from 150°-550°F (65°-288°C).

Top and bottom heat are operator controlled for perfectly balanced results and are easily adjusted for a variety of menu items under a variety of conditions.

Performance

ELECTRIC DECK OVENS

Extremely even & consistent top and bottom heat is provided by a series of closely spaced Incoloy-type elements that are controlled by high efficiency, accurate and reliable thermostats.

Elements and controls are front accessible making service as easy as it gets.

Precision



This perfection is achieved by a unique baffling and heat flow control system featuring push-pull rods connected to an adjustable damper system and micro-slides which control the heat flow along the surface of the baking deck.



WARRANTY

A 2-year parts and labor warranty is now standard on all models.

DOORS

Bakers Pride exclusive prestressed, fully insulated, spring balanced, feather-touch doors are designed and engineered to be user-friendly, keep heat within the oven and eliminate warping and mis-alignment even under heavy use and thousands upon thousands of opening and closings.



Black powder-coated doors with hard wood handles are available on select models.

Door frames are all welded of 1/2" thick angle iron for structural integrity and long life.

Thermostats and gas valves are protected by hinged and vented control panels, keeping critical components cool, clean and easily accessible.

Control panel doors may be side-mounted and/or black powder-coated on select models.

Durability



FC-616 with Y-600DSP

PLUMBING

Control plumbing features a solid brass on-off valve tested by AGA to withstand 100,000 openings and closings.

Our burners are fabricated by Bakers Pride from 1 1/4" and 1 1/2" steel pipe and are rated up to 140,000 BTUH per deck.

Most gas models feature side or rear gas connections (installers choice) for flexibility and space savings.

Flexibility





Harvest On Hudson, Tarrytown, NY



Silver Shell Cafe, Singapore



Griffin Hospital, Denby, CT — Designed by Ricca Associates



Harvest On Hudson, Tarrytown, NY

IL FORNO CLASSICO

SINGLES	FC-516		FC-616	FC-816
DOUBLES	FC-516/DS-805	FC-516/D-125	FC-616/Y-600	FC-816/Y-800



FC-616 with Y-600-DSP

The ILForno Classico combines the ambiance of a traditional Old World style oven with the convenience, control and precision of modern technology and is perfect for display cooking and exhibition kitchens.

Our ILForno Classico features a steel reinforced arched open hearth up to 32" wide with a visible open flame burner in the bake chamber for ambiance and additional top heat.

Available in three sizes to meet your space requirements, the IL Forno Classico may be stacked with our standard or display ovens for increased capacity and double production in limited spaces.

Standard brick lined ceilings absorb, store and radiate heat back down toward the cooking area, providing higher top-heat intensity, faster cooking times, quicker recovery and superior product finish.

Hearth stone decks and brick lined ceilings also function as a heat sink, storing valuable energy for maintaining even temperatures while providing energy savings.



Brick Lined

Il Forno Classico

INSTALLATION

The ease of installation of the IL Forno Classico is one of its major advantages.

Unlike competitive ovens, it ships common carrier — no flat bed trucks required. It is modular in design, so it fits right through your standard doorway and is assembled on-site — no cranes required.

These features save thousands of dollars in shipping and installation costs and eliminate the need to build the restaurant around a pre-installed oven.

The IL Forno Classico is designed and engineered to be used either 1) "as-is"; 2) trimmed with brass, copper or stainless; 3) DSP style with tile, stone or thin brick applied directly to the oven exterior; or 4) built-in behind a facade or brick, stone or tile for an old-world look.

See our design manual for specific instructions.



Harvest Christian Church, Riverside, CA — Trimmed in Stainless Steel



Frank & Johns, Bronx, NY — Traditional Brick Faced



Strada 18, Norwalk, CT — DSP Style



30 Pine Street • New Rochelle, NY 10801
914 / 576 - 0200 • fax: 914 / 576 - 0605
US & Canada: 1-800-431-2745
web address: www.bakerspride.com



IL FORNO Restaurant — Somers, NY

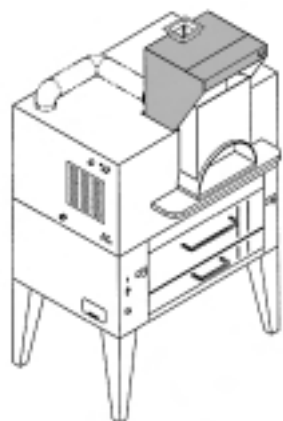
The IL Forno Classico is ventilated in one of two methods: either under a canopy hood or using one of our optional eyebrow hoods.

Bakers Pride Eyebrow Style Exhaust Hoods are designed to capture flue gasses, smoke, bi-products of combustion and most heat.

Constructed of 18 gauge type 304 stainless steel, they are easily mounted to the top of our IL Forno Classico ovens.

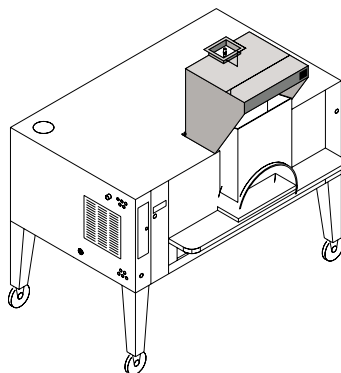
A full-length, semi-concealed grease gutter with removable grease cup, U.L. Classified stainless steel baffle filters are provided ready for Ansul piping if required.

PB-24 is designed for stand alone IL Forno ovens and the PB-24S is for double stacked installations.



**FC-516 / DS-805 with PB-24S
Eyebrow Hood**

**FC-616 with PB-24
Eyebrow Hood**



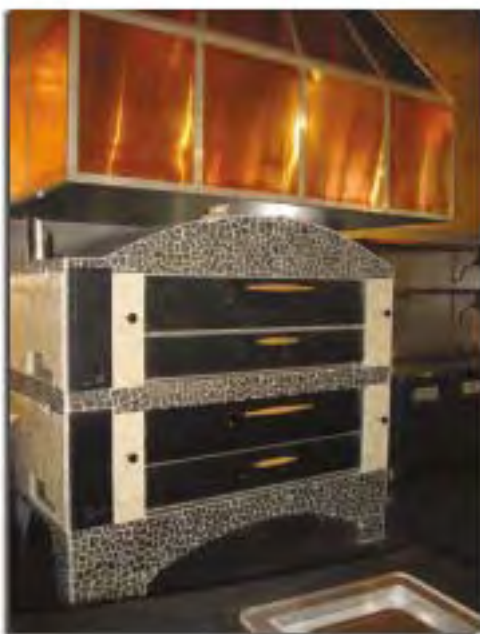
A&P Supermarket — Burlington, Ontario, Canada



Mama Sbarro, Syosset, NY — DS-990s with Brick



Michael Angelo's, Longbranch, NJ — Trimmed in Copper



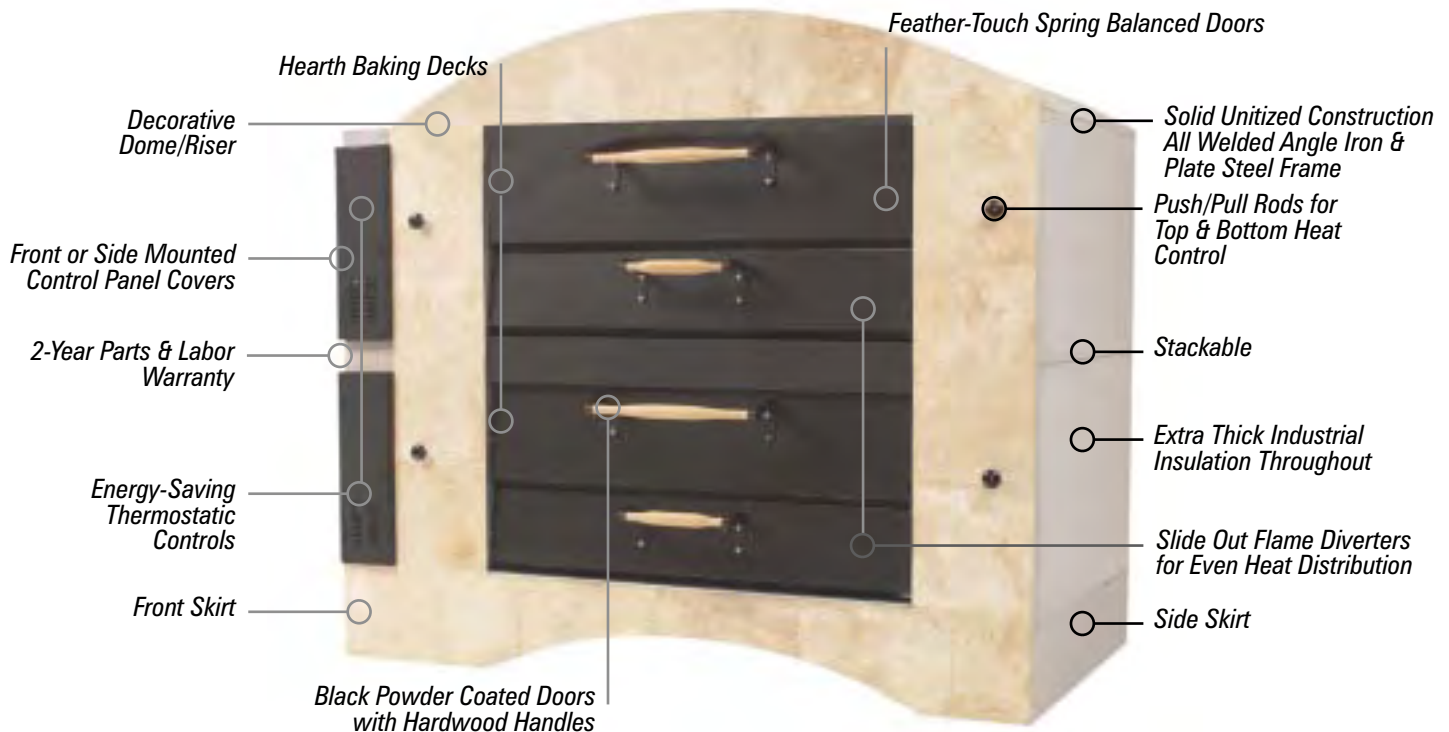
Clark University, Worcester, MA — Mosaic Tile



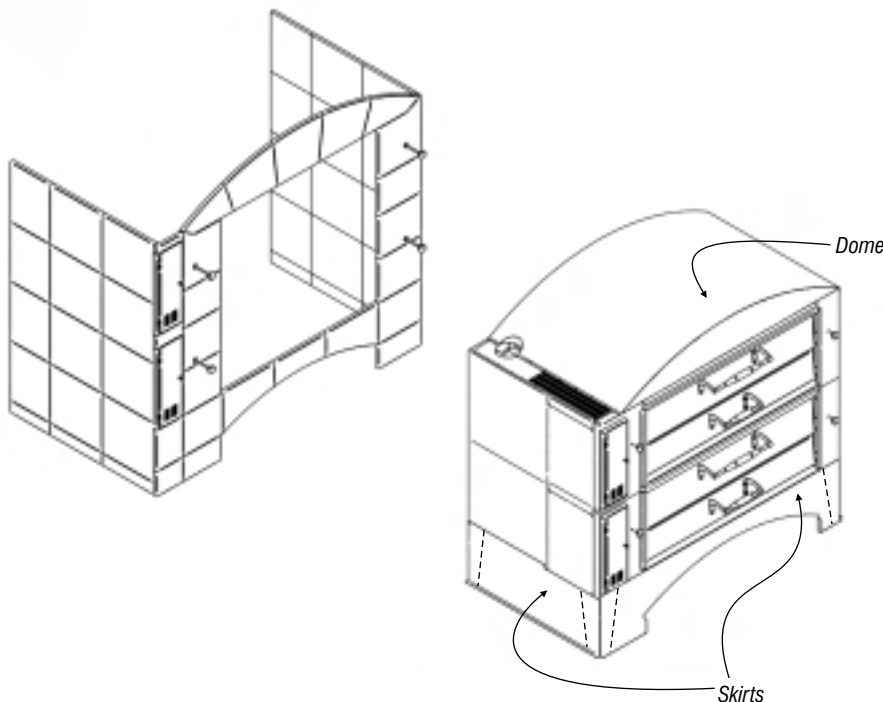
Y-602 Trimmed in Brass

SUPERDeck - DSP: Display Ovens

SINGLES	DS-805	D-125	Y-600	Y-800
DOUBLES	DS-990	D-250	Y-602	Y-802



Y-602-DSP — finished in Sandstone



Ideal for display cooking and exhibition kitchens, our DSP ovens are designed and engineered to be "built-in" behind brick, stone or tile applied directly to the ovens exterior or finished and trimmed in brass or copper for an elegant high-tech presentation.

With the features and benefits of our standard Y-Series ovens, they feature an Old World Style with natural black doors and custom hard wood handles.

Lintel plates support the masonry or tile for ease of installation. Standard features included a 650°F thermostat, ceramic hearth deck, top and bottom heat controls, dome/risers plus front and side skirts. Available in natural or LP gas.



D / DS / GS Models

Our most powerful deck oven, the D-125 features hearth stone decks, top and bottom heat control dampers with micro-slides and are powered by a dual-burner heat injection system with 125,000 BTUH natural gas or 105,000 BTUH in LP per deck.

With an extra high 10 3/4" deck, the D-125 is stackable (model D-250) or may be used as a lower deck to our IL Forno Classico model FC-516.

A 650°F (343°C) thermostat or a 550°F (288°C) bake thermostat is available at no extra charge.



D-125

D MODELS Deck Size: 48"W x 36"D	
SINGLES	D-125
DOUBLES	D-250

Our GS and DS models are built for maximum durability, minimum maintenance and economical performance.

Powered by a single, high-performance 60,000 to 70,000 BTUH burner per deck in natural or LP gas, they feature hearth stone decks and may be stacked two high or our DS-805 model may be used as a lower deck to our IL Forno Classico model FC-516.

Top and bottom heat is controlled by our unique heat control dampers with micro-slides. 7" deck heights and stone hearth decks are standard.

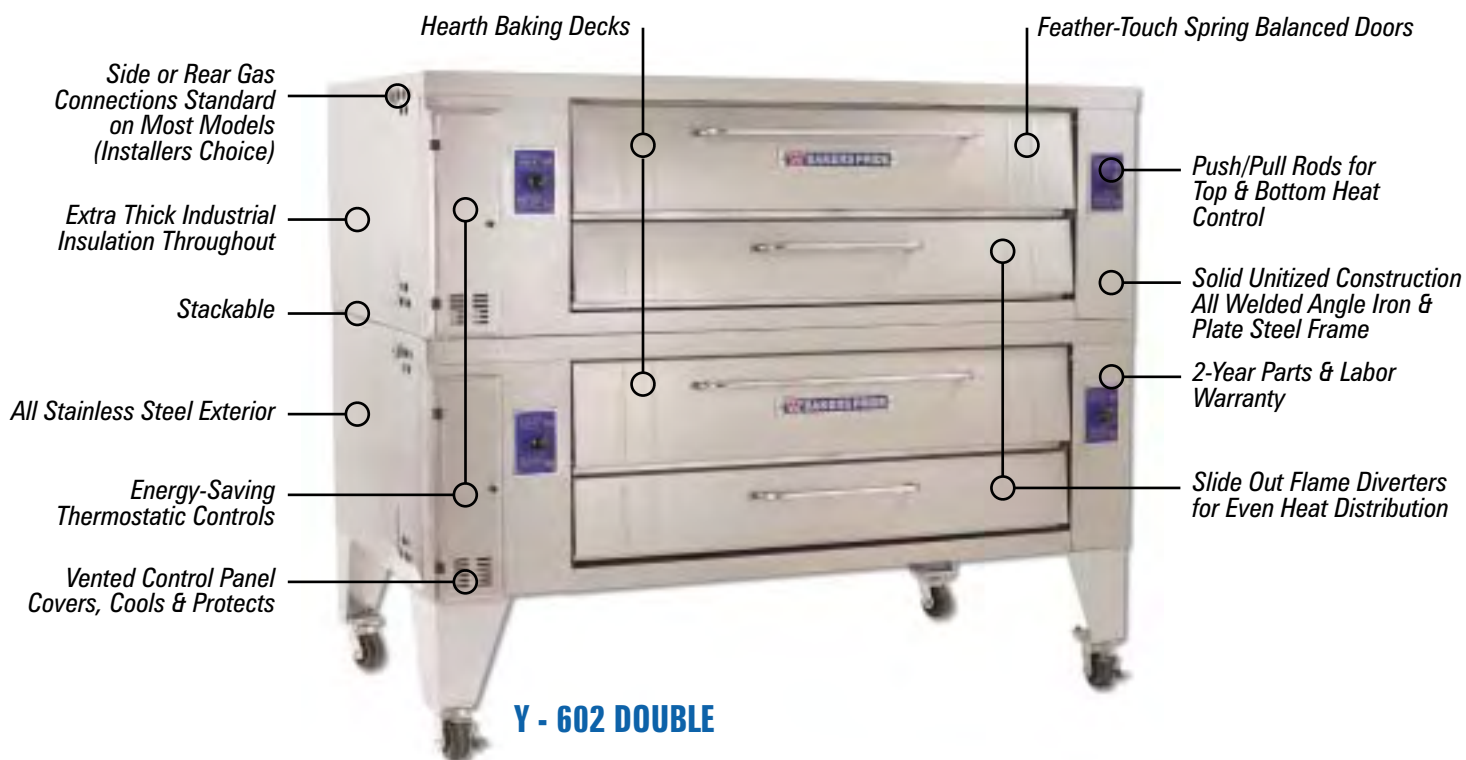


DS-805

GS / DS MODELS Deck Size: 36" or 48"W x 36"D		
SINGLES	GS-805	DS-805
DOUBLES	GS-990	DS-990



30 Pine Street • New Rochelle, NY 10801
 914 / 576 - 0200 • fax: 914 / 576 - 0605
 US & Canada: 1-800-431-2745
 web address: www.bakerspride.com



Our Y models are the greatest selling deck ovens in the world!

Designed for high volume quality pizza baking, they feature hearth stone decks, 8" deck height and our unique heat control dampers with micro-slides for top and bottom heat adjustment and perfectly balanced results.

Our Y models deliver 120,000 BTUH per deck in natural or LP gas and they may be stacked two high or as a lower deck to our IL Forno Classico ovens.

The Y-800 is the largest deck oven available with a 66" wide by 44" deep hearth stone and can bake 8 large pizzas at a time.



Y MODELS 6 or 8 Pie Ovens

SINGLES	Y-600	Y-800
DOUBLES	Y-602	Y-802

Our EP models (Pizza), EB Models (Bake) and ER Models (Bake & Roast) Electric SuperDecks feature a series of evenly shaped elements, top and bottom, closely spaced every 4 1/4" with infinite top and bottom heat controls for consistent temperatures and perfectly balanced baking and cooking results.

Deck heights range from 5" for pizza and up to 12" for baking and roasting applications.

Optional steam injection features an interior steam manifold with front-mounted control.

Pizza models come with hearth stone decks while bake and bake & roast models feature electric timers with audible alarms and steel decks — hearth stones optional.

Thermostats range from 200°-700°F (100°-400°C). Domestic and international voltages available in 1Ø or 3Ø.

EP-2-2828



EP-1-5736



ER-1-3836



2828 MODELS

DECK SIZE: 28"W x 28"D

	PIZZA	ALL PURPOSE
SINGLES	EP-1-2828	EB-1-2828
DOUBLES	EP-2-2828	EB-2-2828
QUADS	EP-4-2828	EB-4-2828

3836 MODELS

DECK SIZE: 38"W x 36"D

	PIZZA	BAKE	BAKE & ROAST
SINGLES	EP-1-3836	EB-1-3836	ER-1-3836
DOUBLES	EP-2-3836	EB-2-3836	ER-2-3836
TRIPLES	EP-3-3836	EB-3-3836	ER-3-3836

5736 MODELS

DECK SIZE: 57"W x 36"D

	PIZZA	BAKE	BAKE & ROAST
SINGLES	EP-1-5736	EB-1-5736	ER-1-5736
DOUBLES	EP-2-5736	EB-2-5736	ER-2-5736
TRIPLES	EP-3-5736	EB-3-5736	ER-3-5736



**STUBBY
SHALLOW DEPTH**

Ideal for kitchens with narrow aisles and for use in traditional kitchen cook lines, our space-saving Stubby models are only 33" deep overall while delivering the volume and quality of a full size model.

Stubby models are ideal for reheating slices. Available in three sizes, they are stackable 3-high and feature 8" deck heights and hearth stone decks.

Our unique heat control damper allows the chef to adjust top and bottom heat for perfect bake results.

Natural or LP gas.

STUBBY	SHALLOW DEPTH OVENS		
SINGLES	151	3151	4151
DOUBLES	152	3152	4252
TRIPLES	153	3153	4353



**CONVECTION FLO
NARROW WIDTH**

Our space-saving Convection Flo models are narrower by design and feature a parallel burner for uniform heat and a heat control damper for top and bottom heat-control delivering perfectly balanced, consistent results.

Our unique Convection Flo style heat circulation eliminates the need for fans or blower systems.

8" deck heights and hearth stone decks are standard. Available in three sizes. Stackable 3-high.

Natural or LP gas.

CONVECTION FLO	NARROW WIDTH OVENS		
SINGLES	251	351	451
DOUBLES	252	352	452
TRIPLES	253	353	453



ACCESSORIES & OPTIONS

HEARTH STONE DECKS

Choose either Cordierite Hearth Stones for extra bottom heat, consistent high volume production and faster bake times or new LightStone decks for lower volume operation or for dough high in sugar content or for a "lighter bake" on bottom crust.

Steel decks available on all models at no extra charge.

LEGS

STANDARD HEIGHTS

inches	mm
6	152
12	305
16	406
24	610
30	762
36	914
38	965



Our standard legs are provided at no extra charge. Casters optional. Stainless steel leg covers available.

You may specify a cut-to-order custom height up to 38" as an option.

STEAM INJECTION

Steam injection piping is available for moisture control, or for roasting and baking crusty breads. Steam generator by others.

AUTOMATIC OVEN STARTERS

Save time, energy and money by starting ovens automatically at operator controlled intervals.

NATURAL WOOD SMOKE ESSENCE



Add the aroma and taste of natural wood smoke essence with our easy-to-use essence boxes.

SUPER DECK FLUES

Our **Standard** flue is for exhausting into a canopy hood.



Standard



Direct Vent

Our **Direct Vent** flue is for venting into a chimney and is optional at no extra cost.

ON-SITE TRAINING & CHEF SUPPORT

A certified professional chef will visit your location to train, teach and work with you and your staff.

They will review operational standards, fine tune time, temperature and recipes to ensure you understand and receive all the benefits of your new IL Forno Classico oven.

DOORS

Black powder-coated combustion, bake & control panel cover doors are available on select models.



30 Pine Street • New Rochelle, NY 10801
914 / 576 - 0200 • fax: 914 / 576 - 0605
US & Canada: 1-800-431-2745
web address: www.bakerspride.com

**P22-BL**

Re-heat slices fast with our HearthBake ovens.

Our P22-BL and P44-BL feature hearth stone decks and brick lining for fast bake times, quick recovery and high volume production in 208v or 208/240v.

Our GP model gas ovens feature 2-each 1" thick hearth stone decks and up to 60,000 BTUH per oven for quick and easy slice reheating. Available in two sizes. Natural or LP gas.

Also try our EP-2828 or our Stubby models for perfect slices anytime.

**P44-BL****GP-51**

PIZZA SLICE REHEAT TIPS & HINTS

- *Pre-heat oven from 425° to 525°F*
- *Reheat slice on hearth stone deck*
- *For best results, bake at 425° to 425°F for 30-90 seconds*
- *The hotter the slice going in; the less reheat time required*
- *To avoid over baking crust bottom, use screens or lower temperature and increase reheat time*
- *Toppings will increase reheat time*

PIZZA SLICE REHEAT CHART

PIZZA TYPE	OVEN TEMP	RE-HEAT TIME
Thin Crust Cheese	525°	30 seconds
Thin Crust Cheese	425°	45 seconds
Medium Crust Pepperoni	525°	45 seconds
Extra Thick with Veggies	450°	90 seconds

Salmon Fillets

7-8 ounces, seasoned to taste.
Pre-heat black anodized aluminum sizzle platter at 525° to 600°F.
Lightly oil sizzle platter and roast for 3-6 minutes, medium to well done.

Pork Tenderloin

1-2 lbs. each, marinated or dry seasoned.
Pre-heat cast iron skillet at 525° to 600°F brushed with oil.
Roast for 10-12 minutes turning every 2-3 minutes.

New York Strip Steak

8 ounces marinated or dry seasoning steaks.
Pre-heat black anodized aluminum sizzle platter at 525° to 600°F.
Lightly oil sizzle platter and roast for 3-4 minutes for medium and 5-6 for well done.
For rare and medium rare, turn once only.

Rack of Lamb

Standard 6-bone lamb racks, "Frenched" with the fat cap removed and seasoned accordingly.
Roast on a pre-heated cast iron skillet for 6-7 minutes for rare / medium to medium done.

Tuna Steaks

6-7 ounce tuna steaks seasoned to taste.
Pre-heat black anodized aluminum sizzle platter at 525° to 600°F.
For medium rare, cook approximately 2-3 minutes — turning once.

Steamed Mussels

Place mussels in an oven-ready clay baking pot seasoned to your liking with herbs, a dash of wine and 2 Tbsp. of butter.
Cover and steam at 525° to 600°F for about 5 minutes or until mussels open.

Baked Pasta

Pre-cook pasta al dente and hold. Layer or stir with herbs, seasoning, cheese, vegetables and/or pre-cooked meat.
Place in a clay baking pot. Cover & bake at 525° to 600°F for about 7 minutes, remove top for 2 minutes to finish.

Roasted Chicken

Standard 3-4 pound fryer/roaster chicken.
Place seasoned chicken in an open roasting pan for approximately 30-40 minutes at 525° to 600°F or until all juices run clear.

DECK OVEN CAPACITY

MODEL	PIZZAS PER OVEN*			BAKING PAN CAPACITY*			PRODUCTION PER HOUR / PER DECK 16" PIZZA WITH 8 MINUTE BAKE TIME
	10"	16"	18"	13"x18"	18"x26"	12"x20"	
FC-516	13	4	4	4	2	4	30
FC-616	15	5	5	6	3	6	37
FC-816	21	6	5	8	4	8	45
GS-805	12	4	3	4	2	3	30
DS-805	16	6	4	6	3	4	45
Y-600	18	6	6	8	4	6	45
Y-800	24	8	6	9	4	8	60
151	6	2	2	4	2	3	15
3151	8	3	2	3	1	3	22
4151	10	3	3	4	2	4	22
251	9	4	3	4	2	3	30
351	12	4	4	6	3	4	30
451	15	6	5	4	3	4	45
D-125	16	6	4	6	3	4	45
E-2828	8	4	2	4	2	4	30
E-3836	9	4	4	4	2	3	30
E-5736	15	6	6	8	4	6	45

Production Per hour:

Pizza Per Oven

X

$\frac{60 \text{ Minutes}}{\text{Bake Time}}$

X

Number of Decks =

Pizza Per Hour

Example: 16" Pizza; Model Y-602 double;
8 minute bake time

6

X

$\frac{60}{8}$

X

2

=

90

GAS MODELS	DECKS	DECK SIZE						OVERALL DIMENSIONS					
		width		depth		height		width		depth		height	
		INCHES	MM	INCHES	MM	INCHES	MM	INCHES	MM	INCHES	MM	INCHES	MM
151	1	36	914	24 1/2	622	8	203	48	1219	33	838	54	1372
152	2	36	914	24 1/2	622	8	203	48	1219	33	838	64	1626
153	3	36	914	24 1/2	622	8	203	48	1219	33	838	78	1981
3151	1	45	1143	24 1/2	622	8	203	57	1143	33	838	54	1372
3152	2	45	1143	24 1/2	622	8	203	57	1143	33	838	64	1626
3153	3	45	1143	24 1/2	622	8	203	57	1143	33	838	78	1981
4151	1	54	1372	24 1/2	622	8	203	66	1676	33	838	54	1372
4152	2	54	1372	24 1/2	622	8	203	66	1676	33	838	64	1626
4153	3	54	1372	24 1/2	622	8	203	66	1676	33	838	78	1981
251	1	36	914	34 1/2	876	8	203	48	1219	43	1092	54	1372
252	2	36	914	34 1/2	876	8	203	48	1219	43	1092	64	1626
253	3	36	914	34 1/2	876	8	203	48	1219	43	1092	78	1981
351	1	45	1143	34 1/2	876	8	203	57	1448	43	1092	54	1372
352	2	45	1143	34 1/2	876	8	203	57	1448	43	1092	64	1626
353	3	45	1143	34 1/2	876	8	203	57	1448	43	1092	78	1981
451	1	54	1372	34 1/2	876	8	203	66	1676	43	1092	54	1372
452	2	54	1372	34 1/2	876	8	203	66	1676	43	1092	64	1626
453	3	54	1372	34 1/2	876	8	203	66	1676	43	1092	78	1981
GS-805	1	36	914	36	914	7	178	53	1346	43	1092	55	1397
GS-990	2	36	914	36	914	7	178	53	1346	43	1092	66	1676
DS-805	1	48	1219	36	914	7	178	65	1651	43	1092	55	1397
DS-990	2	48	1219	36	914	7	178	65	1651	43	1092	66	1676
D-125	1	48	1219	36	914	10	254	65	1651	43	1092	59	1499
D-250	2	48	1219	36	914	10	254	65	1651	43	1092	70	1778
Y-600	1	60	1524	36	914	8	203	78	1981	43	1092	55	1397
Y-602	2	60	1524	36	914	8	203	78	1981	43	1092	66	1676
Y-800	1	66	1676	44	1118	8	203	84	2134	51	1295	55	1397
Y-802	2	66	1676	44	1118	8	203	84	2134	51	1295	66	1676

ELECTRIC MODELS

EP-2-2828	2	28	711	28	711	5 3/4	146	42	1067	33	838	29	737
EP-4-2828	4	28	711	28	711	5 3/4	146	42	1067	33	838	58	1473
EB-2-2828	2	28	711	28	711	5 3/4	146	42	1067	33	838	29	737
EB-4-2828	4	28	711	28	711	5 3/4	146	42	1067	33	838	58	1473
EB-1-3836	1	38	965	36	914	7	178	55	1397	43	1092	56	1422
EP-2-3836	2	38	965	36	914	7	178	55	1397	43	1092	66	1676
EP-3-2836	3	38	965	36	914	7	178	55	1397	43	1092	66	1676
EB-2-3836	1	38	965	36	914	8	203	55	1397	43	1092	56	1422
EB-2-3836	2	38	965	36	914	8	203	55	1397	43	1092	66	1676
EB-3-3836	3	38	965	36	914	8	203	55	1397	43	1092	66	1676
ER-2-3836	1	38	965	36	914	12	305	74	1880	43	1092	60	1524
ER-2-3836	2	38	965	36	914	12	305	74	1880	43	1092	68	1727
ER-3-3836	3	38	965	36	914	12	305	74	1880	43	1092	72	1829
EP-1-5736	1	57	1448	36	914	7	178	74	1880	43	1092	56	1422
EP-2-5736	2	57	1448	36	914	7	178	74	1880	43	1092	66	1676
EP-3-5736	3	57	1448	36	914	7	178	74	1880	43	1092	66	1676
EB-1-5736	1	57	1448	36	914	8	203	74	1880	43	1092	56	1422
EB-2-5736	2	57	1448	36	914	8	203	74	1880	43	1092	66	1676
EB-3-5736	3	57	1448	36	914	8	203	74	1880	43	1092	66	1676
ER-1-5736	1	57	1448	36	914	12	305	74	1880	43	1092	60	1524
ER-2-5736	2	57	1448	36	914	12	305	74	1880	43	1092	68	1727
ER-3-5736	3	57	1448	36	914	12	305	74	1880	43	1092	72	1829

IL FORNO CLASSICO

FC-516	1	48	1219	36	914	12	305	65	1651	43	1092	55	1397
FC-516/DS-805	2	48	1219	36	914	12/7	305/178	65	1651	43	1092	66	1676
FC-516/D-125	2	48	1219	36	914	12/10	305/254	65	1651	43	1092	59	1499
FC-616	1	60	1524	36	914	10	254	78	1981	43	1092	55	1397
FC-616/Y-600	2	60	1524	36	914	10/8	254/203	78	1981	43	1092	66	1676
FC-816	1	66	1676	44	1118	10	254	84	2134	51	1295	55	1397
FC-816/Y800	2	66	1676	44	1118	10/8	254/203	84	2134	51	1295	66	1676

Il Forno Classico

SUPERDeck



Michael Angelo's, Longbranch, NJ — FC-616 and Y-602 DSP



30 Pine Street • New Rochelle, NY 10801
914 / 576 - 0200 • fax: 914 / 576 - 0605
US & Canada: 1-800-431-2745
web address: www.bakerspride.com